

EVENING WRAPS OF THE SEASON.

NEW YORK, January 5.-When any one goes into a shop these days where fine things are sold her first request is for an evening wrap. These pleces of apparel have become an obsession for those who sell clothes. No matter what one wishes to order, an evening wrap is offered first and last, and beguiling arguments are brought forth to per-

suade one to buy it. ing wraps already and only enough social opportunities for one the beguiling goes on just the same. You are told that no one of these wraps can be in the right shape if they were made before October; the interesting information is given that women are judged by their evening wraps this season. If you say that it is your habit to leave the wrap in the dressing room and that it is never seen by any one but the taxicab chauffeur and the maid who takes it from you, incredulity is If you insist that you have six evenwho takes it from you, incredulity is shown that you are not so much in fashion as to pose a moment before the guests in a splendid evening wrap. On the other hand, if you agree to al these arguments and say that you carry out every one of them in practice, then



BROCADED EVENING WRAP TRIM-MED WITH FUR AND FASTENED AT THE NECK WITH JEWELED

Arguments That Are True.

There is no doubt that the economi In the shops are worthy of consideration. Some of these evening wraps actually have enough fur on them to provide one with a shoulder piece and must be a plethora of peltry also in America, or the shops would rip off this fur, and retain it for further use. this fur and retain it for further use. Evidently they are so overstocked that this measure of prudence does not seem

Evidently they are so overstocked that this measure of prudence does not seem worth while.

And yet against this condition the French are sending over remarkably lovely new wraps. The one in the sketch is an evidence of this fact. It has just been launched by a fashionable wom n who believes in the artistic opportunities in a good wrap. It is worth thinking over, because its shape is interesting. It does not hint at the semblance of a figure beneath it. It is as square as a box, and in this shape saves whatever filmsy gown is worn beneath it.

Callot has started a fashion for lining coats with fur, after the Russian manner, and some of the new wraps are sufficiently large to allow this insertion. It is an admirable fashion for cold countries, but limits the use of the coat to a few weeks in the year in moderate climates.

The material of this coat is brocaded. The waist is outlined by three wide hands of fur and the collar is unheld

The material of this could be three wide bands of fur and the collar is upheld by a neckband of the same.

The meion-shaped sleeves are tightened into shaped cuffs, from which hang tassels.

All Brime Flare.

If you are buying or remodeling an tials: Hems flare in an exaggerated n, waists are almost as wide as the shoulder line, sleeves are long,

Makes Stubborn Coughs Vanish in a Hurry

Surprisingly Good Cough Syrup Eastly and Cheaply Made at Home,

If some one in your family has an obstinate cough or a bad throat or chest cold that has been hanging on and refuses to yield to treatment, get from any drug store 21/2 ounces of and refuses to yield to treatment, get from any drug store 2½ ounces of Pinex and make it into a pint of cough syrup. The cough will vanish. Pour the 2½ ounces of Pinex (50 cents' worth) into a pint bottle and fill the bottle with plain granulated sugar syrup. The total cost is about 54 cents, and gives you a full pint—a family supply—of a most effective remedy, at a saving of \$2. A day's use will usually overcome a hard cough. Easily prepared in 5 minutes—full directions with Pinex. Keeps perfectly and has a pleasant taste. Children like it.

Pinex is a special and highly concentrated compound of genuine Norway pine extract, rich in guaiacol, which is so healing to the membranes. Avoid disappointment by asking your druggist for "2½ ounces of Pinex," and do not accept anything else. A guarantee of absolute satisfaction goes with this preparation or money promptly refunded. The Pinex Co., Pt. Wayne, Ind.—Advertisement.

MADE WITH CHEESE.

the refrigerator.

Various salads can be made with cream cheese combined with other ingredients. For one thing, it can be used, mixed with chopped nuts or alone, to stuff dates from which the pits have been removed. It can be placed in the center of a slice of pineapple in a neat little mound, or it can be pressed through a vegetable ricer to sprinkle over any sort of salad. Another good way to serve cream cheese is to make molds of tomato jelly, and to scoop out a cavity in the center of each; into this cavity press a little cream cheese.

plece of pork and the temove to oven. Pour a little olive oil over them and add a pinch of pepper.

With Tomatoes.

Soak one quart of beans overnight; drain, cover with fresh water, heat slowly (do not boil), cook until skins will burst and drain again. Scald rind of one-half-pound plece pork; scrape, of catching him as I have of jumping over the moon. That's what I'll tell of one-half-pound plece pork; scrape, of catching him as I have of jumping over the moon. That's what I'll tell of one-half-pound plece pork; scrape, of catching him as I have of jumping over the moon of catching him as I have of jumping over the moon. That's what I'll tell of one-half-pound plece pork; scrape, of catching him as I have of jumping over the moon. That's what I'll tell of one-half-pound plece pork; scrape, of catching him as I have of jumping over the moon. That's what I'll tell of one-half-pound plece pork; scrape, of catching him as I have of jumping over the moon. That's what I'll tell of one-half-pound plece pork; scrape, of catching him as I have of jumping over the moon. That's what I'll tell of one-half-pound plece pork; scrape, of catching him as I have of jumping over the moon. That's what I'll tell of one-half-pound plece pork; scrape, of catching him as I have of jumping over the moon of catching him as I have of jumping over the moon of catching hi

Frozen cheese is delicious with salad. One good sort is made of cream cheese, moistened with cream, and seasoned generously with paprika and sait, with enough hot red pepper, chopped fine, to make the cheese peppery to the taste. Press the mixture into little paper patty cases, put them in a tin box or baking powder can, cover securely, and freeze in salt and ice.

LITTLE JOURNEYS INTO FASHION AND

Your small girl's frock occasions you such more thought than you often bestow upon your own, mother of little maids. You plan and think what material will be most suitable for Elsie's school frock and for Lilla's party dress, and the school frock really gives most trouble, because it must not only look well but wear well.

the beguiling begins anew in the guise of economical pressure. You are told that never again will you have the chance to buy evening wraps so cheap, and that the fur alone is well worth the price and can be used in the autumn for a neckpiece.

Such persistency causes suspicion that America is to be overloaded with evening wraps. To judge from the gathering of fashionable women one would think that every one had bought a jorgeous new wrap in the autumn, and that the original stock was depleted. At every sale of French models that took place last month, however, the cases were filled with glowing wraps waiting for a possible purchaser.



terial thirty-six inches in width, and half a yard of thirty-six-inch contrasting goods. A brown and red mixture, for instance, would look well with red as the contrasting color, or gray and blue, with dark blue.

There are many pretty mixtures and plaids on, the market this season, and plaids are growing ever more popular. This design in fabrics has always been very becoming to children, partly because of the brightness in color secured in plaids, and partly because the ungainly features of a growing child are not noticeable when the girl wears a plaid frock.

Household Hints.

To insure the creamy sauce being smooth, always rub the butter and flour together until smooth and add to the hot

When a window is difficult to raise pour melted lard between the frame and the casing and put a little also on the

A tablespoonful of sirup added to baked beans a few minutes before they are taken out of the oven will improve the flavor.

If hard-boiled eggs are plunged into cold water as soon as they are taken from the fire there will be no dark ring around the yolk.

WITH DRIED BEANS.

Dried white beans can be made into nany tempting combinations, and not the least tempting is the reliable dish any of a dozen different things, all the way from delicious to unpalatable, according to the way they are cooked. To begin with, they must be cooked tender, which means a long, slow, thorough cooking. They must, however, never be cooked to the mushy

of cream cheese, and a fresh one should stag. They are always improved by one of the emergency contents of careful flavoring-with meat or vege tables. Small ramekins of baked beans,

piece of pork and let them steam until

Sweet green or red peppers are delicious with cream cheese. To prepare them, remove the tops and stuff the cavity, after removing seeds and stringy lining, with cream cheese. Chill thoroughly, and slice in thin slices with a very sharp knife. Serve on lettuce leaves, with "French or mayonnaise dressing, or use as a garnish for cold meat.

Frozen cheese is delicious with salad. One good sort is made of cream cheese.

amount of flour; salt and pepper; add tomatoes and cook until thick. If to-matoes are very acid add a few grains of soda. When beans are nearly done

Spanish Beans.

Soak overnight two cups of dried beans, then boil them until tender. Boil three sweet red peppers and put them through a sieve. Fry three elices of bacon until brown, then add the pepper pulp and one green pepper that has been minced fine and one shredded onion. Then put in the beans, adding plenty of juice, a little salt and some grated cheese. Cook together thoroughly.

(Copyright, 1916, by J. G. Lloyd.)

Reddy Sure Granny Has Lost Her Senses.



"NOW, LOOK HERE, MR. SMARTY—
YOU DO JUST AS I TELL YOU."
Reddy, looking very uncomfortable.
"But you think it," declared Granny, was just trying to decide whether to go off and leave her until she had regained her common sense, or to go out and try to stop her, when he happened to look out in the open water where

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Yorkshire Pudding.

One pint of sweet milk, two eggs, five Mix eggs, flour and salt with a little milk until smooth, then add the rest of the milk gradually. Pour the mixture into a well buttered dripping pan and bake fifteen minutes in a tolerably hot oven. This is nice to serve with roast beef or poultry.

Do not allow moths to breed in your house. It can be prevented by eliminating garments that have had them in and by keeping a watchful eye on all closets and chests.

Some Important Reasons Why Progressive Housekeepers Are Using THE DUPLEX



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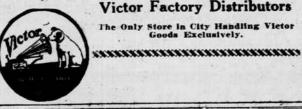
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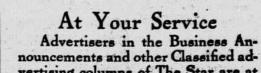
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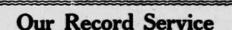
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